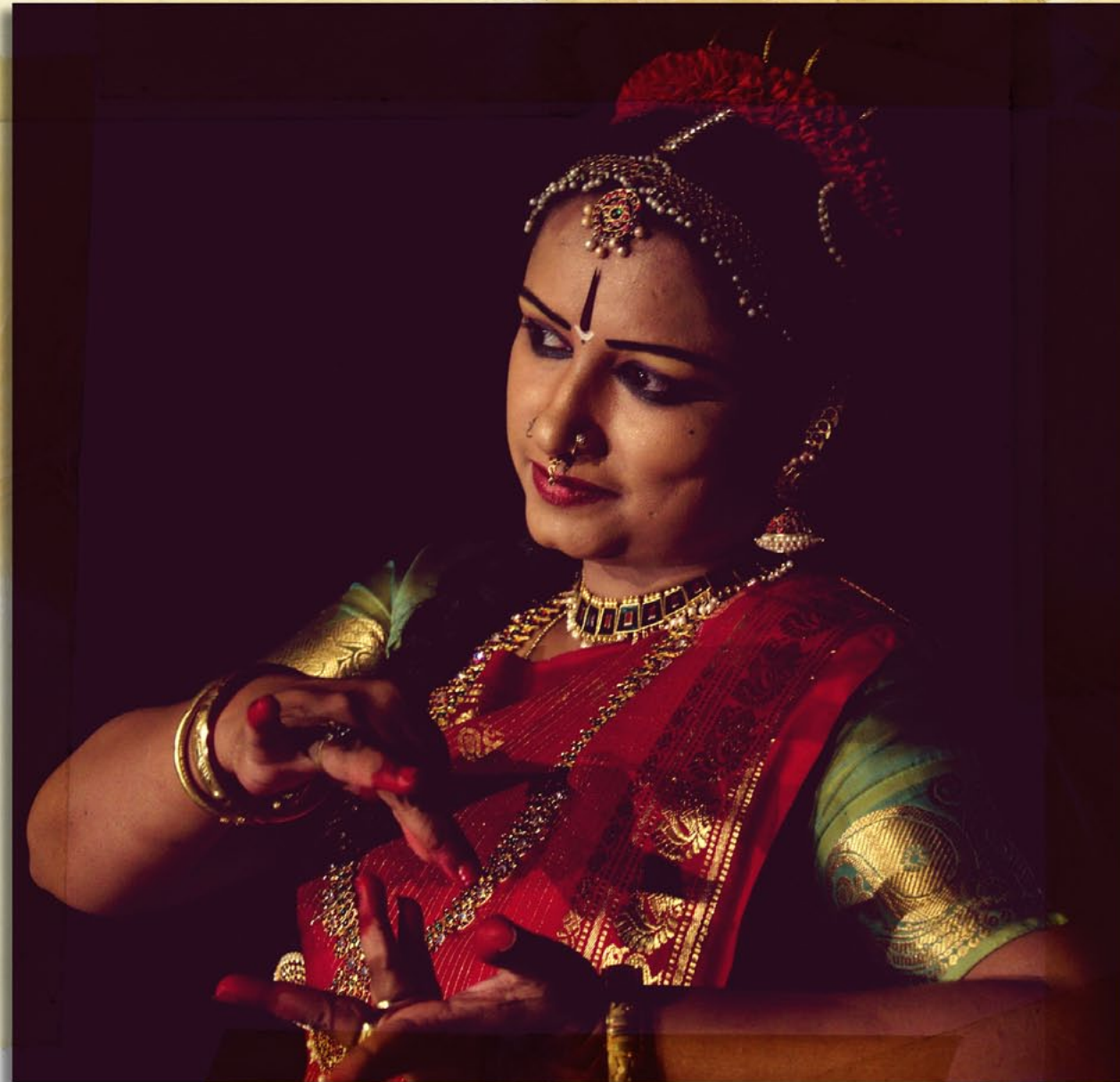




MANIPURI

INDIAN RESTAURANT

"Manipuri", traditional Indian dance



Manipuri dancer

MANIPURI DANCE IS ONE OF THE MAJOR INDIAN CLASSICAL DANCE FORMS. IT ORIGINATES FROM MANIPUR, A STATE IN NORTH-EASTERN INDIA ON THE BORDER WITH BURMA. IN MANIPUR, SURROUNDED BY MOUNTAINS AND GEOGRAPHICALLY ISOLATED AT THE MEETING POINT OF THE ORIENT AND MAINLAND INDIA, THE FORM DEVELOPED ITS OWN SPECIFIC AESTHETICS, VALUES, CONVENTIONS AND ETHICS.

THE CULT OF RADHA AND KRISHNA, IS CENTRAL TO ITS THEMES. MANIPURI DANCE IS PURELY RELIGIOUS AND ITS AIM IS A SPIRITUAL EXPERIENCE.

ACCORDING TO THE LEGEND, THE INDIGENOUS PEOPLE OF THE MANIPUR VALLEY WERE THE DANCE-EXPERT GANDHARVAS MENTIONED IN THE HINDU EPICS LIKE RAMAYANA AND MAHABHARATA. NOT ONLY IS DANCE A MEDIUM OF WORSHIP AND ENJOYMENT, A DOOR TO THE DIVINE, BUT INDISPENSABLE FOR ALL SOCIO-CULTURAL CEREMONIES. FROM THE RELIGIOUS POINT OF VIEW AND FROM THE ARTISTIC ANGLE OF VISION, MANIPURI CLASSICAL FORM OF DANCE IS CLAIMED NOT ONLY TO BE ONE OF THE MOST CHASTE, MODEST, SOFTEST AND MILDEST BUT THE MOST MEANINGFUL DANCES OF THE WORLD.

THE MOST OBLIGING ASPECT OF MANIPURI CULTURE IS THAT IT HAS RETAINED THE ANCIENT RITUAL BASED DANCES AND FOLK DANCES ALONG WITH THE LATER DEVELOPED CLASSICAL MANIPURI DANCE STYLE.

MANIPURI DANCERS FEET NEVER STRIKE THE GROUND HARD. MOVEMENTS OF THE BODY AND FEET AND FACIAL EXPRESSIONS IN MANIPURI DANCE ARE SUBTLE AND AIM AT DEVOTION AND GRACE.



Indian dancer of Sri Devi Nithyalaya,
Chennai (Madras)

Chef Specials Manipuri Signature Dishes

SHURAAT, APPETIZER

 *Bhuna Jheenga* . LE 110.00
SAUTEED SHRIMPS WITH ONIONS AND GARLIC

SHORBA, SOUP

Tamatar Dhaniya Shorba (V) . LE 50.00
CORIANDER FLAVORED TOMATO BROTH

MANIPURI-THALI

Manipuri Hot Dishes served on a large tray ! . LE 390.00
BUTTER CHICKEN CURRY, KASHMIRI RAJAN JOSH AND MANIPUR PRAWN CURRY,
SPICY MIXED VEGETABLES, SERVED WITH BASMATI RICE

FROM THE TANDOORI OVEN

 *Jhagi Lamb Chops* . LE 190.00
TANDOORI ROASTED LAMB CHOPS, MARINATED WITH GINGER AND CORIANDER

FROM THE CURRY STATION

Mixed Sea Food Malabar Curry . LE 170.00
MIXED SEA FOOD PREPARED IN MUSTARD SEEDS, ONIONS, TOMATO AND COCONUT

DESSERT

Mango Falooda . LE 60.00
VERMICELLI AND MANGO FLAVORED MILK WITH ALMONDS AND PISTACHIOS
SERVED WITH VANILLA ICE CREAM



Lavani Dance from Maharashtra

"Shuraaat", Appetizers

 *Tandoori Chicken Tikka Chut* . LE 58.00

DHABA STYLE CHICKEN WITH JULIENNE VEGETABLES

 *Bhuna Jheenga* . LE 110.00

SAUTEED SHRIMPS WITH ONIONS AND GARLIC

 *Take ki Machli* . LE 90.00

SEA BASS FILLET PREPARED WITH TYPICAL KERALA MASALA

Aloo Tikki (V) . LE 50.00

SPICY INDIAN POTATO CAKES WITH A HINT OF CAROM, FRESH GINGER AND CORIANDER

"Shorba", Soups

Tamatar Dhaniya Shorba (V) . LE 50.00

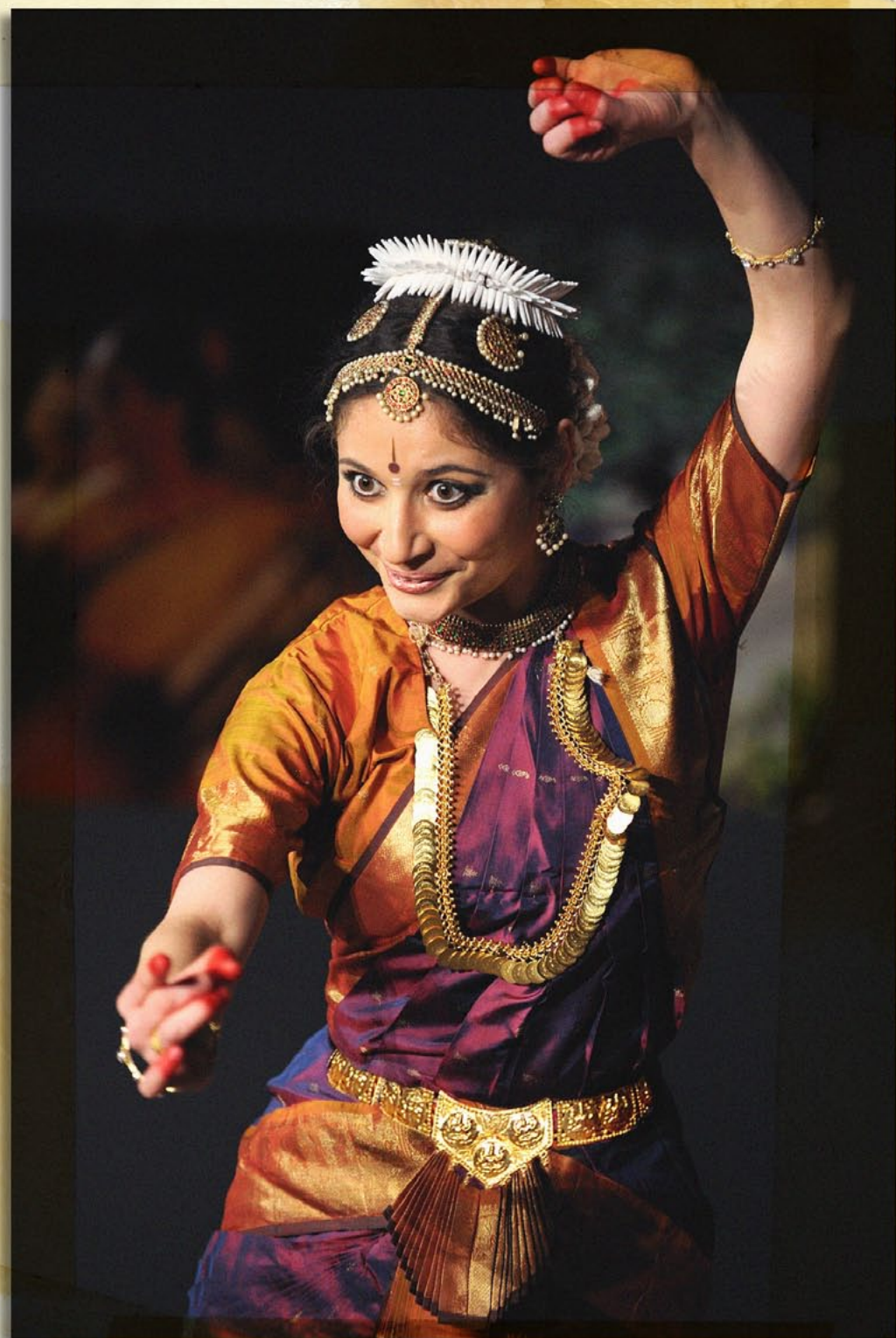
CORIANDER FLAVORED TOMATO BROTH

 *Murg Shorba* . LE 50.00

SOUTH INDIAN CHICKEN SOUP WITH COCONUT & CURRY LEAVES

 *Jal pari Shorba* . LE 70.00

PRAWNS SOUP PREPARED WITH INDIAN HERBS AND SPICES



Bharata-Natyam Dancer

From the Tandoori oven

Chicken Tikka . LE 145.00

CHICKEN FLAVORED WITH HAND POUNDED SPICES, KASOORI METHI AND RED CHILI

Murg Malai Kebab . LE 160.00

MARINATED CHICKEN CUTS WITH CREAM CHEESE AND CARDAMOM

Lamb Seek Kebab . LE 160.00

GROUND LAMB KEBAB WITH AROMATIC INDIAN SPICES

Shagi Lamb Chops . LE 180.00

TANDOORI ROASTED LAMB CHOPS, MARINATED WITH GINGER AND CORIANDER

Machli Tikka . LE 160.00

SEA BASS FILLET IN SPICY YOGHURT MARINADE FLAVORED WITH HAND POUNDED SPICES

Tandoori Prawns . LE 200.00

PRAWNS SEASONED WITH GARLIC, TURMERIC, FENNEL AND MUSTARD SEEDS

Tandoori Stuffed Mushrooms (V) . LE 60.00

FRESH MUSHROOMS STUFFED WITH COTTAGE CHEESE

Aloo Firdasi (V) . LE 60.00

WHOLE POTATO STUFFED WITH CORIANDER, CHEESE AND HERBS



Bharata-Natyam dancer

Indian Curry Specialities

 *Murgh Korma* . LE 135.00

CHICKEN PREPARED WITH NUTS AND BROWN ONION GRAVY

 *Murg Kadhai* . LE 135.00

BONELESS CHICKEN PREPARED IN ONIONS & TOMATO GRAVY, WITH
THREE COLOURS OF BELL PEPPERS

 *Butter Chicken* . LE 135.00

TANDOORI CHICKEN PREPARED IN CREAMY TOMATO GRAVY, REFINED WITH
BUTTER & CREAM

 *Kashmiri Rajon Josh* . LE 160.00

LAMB WITH AROMATIC SPICES FINISHED WITH KASHMIRI GARAM MASALA

 *Mixed Sea Food Malabar Curry* . LE 210.00

MIXED SEA FOOD PREPARED IN MUSTARD SEEDS, ONIONS, TOMATO AND COCONUT

 *Prawn Manipur Curry* . LE 280.00

COOKED SHRIMPS IN MUSTARD SEEDS, ONIONS, TOMATO AND COCONUT

 *Lahori Mutton* . LE 180.00

AN AUTHENTIC PAKISTANI DISH WITH JUICY LAMB CUTS & POTATOES



Classic Indian Dance

Indian Side Dishes

 *Kadhai Ki subz* (V) . LE 50.00

A SPICY MIX OF SEASONAL VEGETABLES WITH GROUNDED BLACK PEPPER

 *Kashmiri D hingri Mattar* (V) . LE 50.00

WILD MUSHROOMS AND PEAS IN MILD SPICED CURRY

Dal Makhani (V) . LE 50.00

BLACK LENTIL WITH AROMATIC SPICES, CREAM AND BUTTER

Aloo Jeera (V) . LE 50.00

POTATO DISH WITH CUMIN, TURMERIC AND CHILI

Subzi miloni saagwala (V) . LE 50.00

ASSORTED FRESH SEASONAL VEGETABLES WITH SPINACH PURÉE,
INDIAN SPICES AND GROUNDED BLACK PEPPER



Kuchipudi dancer

Rice Basmati Khajana

Jeera Pulao (V) . LE 35.00

RICE WITH CUMIN SEEDS

Vegetable Biryani (V) . LE 45.00

PILAF OF PEAS AND CAULIFLOWER WITH BASMATI RICE

 *Hydrabadi Chicken Biryani* . LE 135.00

A DELIGHTFUL COMBINATION OF CHICKEN AND BASMATI RICE WITH MINT, SAFFRON AND AROMATIC SPICES

 *Hydrabadi Lamb Biryani* . LE 140.00

A DELIGHTFUL COMBINATION OF LAMB CUTS AND BASMATI RICE WITH MINT, SAFFRON AND AROMATIC SPICES

ALL BIRYANI SERVED WITH “MIRCHI KA SALAN” (GRAVY SAUCE) AND “MINT RAITA” (YOGHURT WITH MINT)

Breads

Roti . LE 20.00

WHOLE MEAL FLAT BREAD, NO FAT !

Naan . LE 15.00

PLAIN NAAN, BUTTER NAAN OR GARLIC NAAN

Kulcha (Stuffed bread) . LE 25.00

PANEER (CHEESE) KULCHA, POTATO KULCHA OR ONION KULCHA

Parantha . LE 25.00

METHI PARANTHA – FLAVORED BREAD WITH FENUGREEK LEAVES

AJWANI PARNATHA – FLAVORED BREAD WITH ORANGE SEEDS

MALABAR PARNATHA – FLAVORED BREAD WITH SAFFRON



Traditional Indian Dance

Methai, Desserts

Seasonal Fruits . LE 60.00

Hot Gulab Jamun . LE 60.00

SWEET MILK DUMPLING IN SAFFRON SYRUP

SERVED WITH VANILLA ICE CREAM

Mango Falooda . LE 60.00

VERMICELLI AND MANGO FLAVORED MILK WITH ALMONDS AND PISTACHIOS

SERVED WITH VANILLA ICE CREAM

Strawberry Sorbet . LE 50.00

ICE CREAM SORBET IN A STRAWBERRY FLAVOR

Coconut ice cream . LE 50.00

COCONUT ICE CREAM IN INDIAN FLAVOR TOPPED WITH NUTS



Kuchipudi dancer

Menu New Delhi

Chicken Tikka

CHICKEN FLAVORED WITH HAND POUNDED SPICES, FENUGREEK LEAVES AND RED CHILI

Matar Mushroom Curry

WILD MUSHROOMS AND GREEN PEAS IN MILD SPICED CURRY

Kashmiri Rajon Jori

LAMB WITH AROMATIC SPICES REFINED WITH KASHMIRI GARAM MASALA

Fish Tikka Masala

SEA BASS FILLET PREPARED IN MUSTARD SEEDS, ONIONS, TOMATO AND CHILI

Basmati Rice ~ Mixed Indian Bread

Gulab Jamun

SWEET MILK DUMPLING IN SAFFRON SYRUP, SERVED WITH VANILLA ICE CREAM

PRICE 360 L.E



Odissi Dancer

Menu Jaipur

Aloo Ki Tikki

SPICY INDIAN POTATO WITH A HINT OF CAROM, FRESH GINGER
AND CORIANDER GREEN PEAS

Jal pari Shorba

PRAWNS SOUP PREPARED WITH INDIAN HERBS AND SPICES

Palak Mushrooms

MUSHROOMS STUFFED WITH SPINACH PURÉE WITH INDIAN SPICES
AND GROUNDED BLACK PEPPER

Jingha Masal

COOKED SHRIMPS IN ONIONS AND TOMATO GRAVY, REFINED WITH
THREE COLOURS OF BELL PEPPERS

Biryani Rice

BASMATI RICE WITH MINT, SAFFRON AND AROMATIC SPICES

Kashmiri Kheer

WHITE RICE COOKED WITH MILK, SAFFRON AND ALMONDS

PRICE 360 L.E



*Dancer of Sri Devi Nrithyalaya Chennai
South of India*

Menu Calcutta

Amritsari Fish

PUNJABI STYLE CRISPY DEEP FRIED FISH WITH CHILI AND CAROM SEEDS

Chicken Tikka Masala

BONELESS CHICKEN COOKED IN ONIONS, TOMATO GRAVY, FINISHED WITH
THREE COLOURS OF BELL PEPPERS

Prawns Manipuri Curry

PRAWNS COOKED IN MUSTARD SEEDS, ONIONS, TOMATO AND COCONUT

Lamb Chops Masala

TANDOORI LAMB CHOPS COOKED IN CREAMY TOMATO GRAVY,
FINISHED WITH BUTTER AND CREAM

Jeera Rice Basmati RICE WITH CUMIN SEEDS

Mango Falooda

VERMICELLI AND MANGO FLAVORED MILK WITH ALMONDS AND PISTACHIOS,
SERVED VANILLA ICE CREAM

PRICE 460 L.E

S O F I T E L
HOTELS & RESORTS

الجزيرة القاهرة
CAIRO EL GEZIRAH